



Bread Without an Oven

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TOOLS:

- [Fish slicer \(1\)](#)
or similar
- [Saucepan \(1\)](#)
- [Wooden spoon \(1\)](#)

PARTS:

- [Bread readymix \(1\)](#)

SUMMARY

Make excellent bread without an oven using only a heavy-based large saucepan, a wooden spoon and a fish slicer or similar.

This method can be adapted to suit your own favourite bread recipe.

Step 1 — Making the Dough (5 minutes)



- Take 500g of your favourite yeast-based bread readymix and place in a large heavy-based saucepan.
- Add sufficient cold water to make a wettish dough. Make sure you have enough of the readymix to add a little more the following morning. This takes about five minutes.
- After mixing, cover the pan with the lid and keep in a warm place overnight.

Step 2



- The following morning, add enough of your dry mix to make a soft dough.
- Turn out the dough onto a floured worktop and knead until the dough is springy. This should take only a couple of minutes. ([How to knead dough](#))
- Clean out the pan, dry thoroughly, and oil the base and sides.
- Place the ball of dough into the pan, cover with the lid, and put in a warm place to rise.

Step 3

- When the dough has doubled in size, place the pan with the dough onto a hob ring or stove burner at the highest setting.
- Heat until you can hear the dough starting to fry on the base.
- Keep at the high heat for a couple of minutes. You should aim to get a good colour to your crust at this point.
- Turn the heat down to the lowest setting and leave for about half an hour, letting the condensation drip onto the bread.

Step 4



- After half an hour has passed, use a fish slicer or similar to carefully turn the loaf over. You may need to tip the pan as you do this to make it easier.
- Turn the heat up to full again just to get the other side to a nice crust.
- Turn down the heat to the minimum again and cook with the lid off until the loaf makes a hollow sound when tapped. I find a further half hour works for me.

Step 5



- Now that your loaf is cooked, you can turn the heat up a little and cook the sides if you wish, turning the loaf from time to time as you keep a good eye on it so as not to burn the sides.
- When you have finished the sides turn the loaf out onto a cooling rack and allow to cool thoroughly before slicing.

The crust on this bread is the best I have ever had: the moistness from the closed container coupled with the relatively intense heat from the base of the pan make a crust that is nice and chewy.

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